

THE RIVERVIEW ROOM

TO START:

BAKED FRENCH ONION SOUP '44' *PREPARED WITH LOCALLY PRODUCED MEIER'S 44 CREAM SHERRY* 5

BISQUE DU JOUR *TODAY'S CREAMERY FRESH PUREE* 4

BRUSCHETTA *PULLED, CURRIED CHICKEN ON CROSTINI WITH TOMATO CONCASSE* 5

SHRIMP COCKTAIL SUPREME *WITH CLASSIC HOUSE MADE SAUCE* 10

GRILLED PORTABELLA BOURSIN *FILLED WITH ROASTED RED PEPPERS, ARTICHOKE HEARTS & CHEESE* 7

BLUE LUMP CRAB CAKES *WITH OLD BAY® SEASONING & ASIAN RED CHILI PEPPER SAUCE* 9

ALA CARTE ENTRÉE SALADS:

CAESAR CARDINI *THE ORIGINAL RECIPE - YOU TELL US HOW MANY ANCHOVIES* 11

KENTUCKY BIBB LETTUCE *ROASTED PECANS, RED GRAPES & CRUMBLLED MAYTAG BLEU CHEESE,
TOMATO VINAIGRETTE* 10

BABY SPINACH *WITH SLICED MUSHROOMS, RED ONION & DICED EGG, DRIZZLED WITH
HOT BACON DRESSING* 9

B.L.T. *ICEBERG WEDGES TOPPED WITH APPLE -SMOKED BACON CRUMBLES, BEEFSTEAK TOMATOES & RANCH* 7

HOME TOWN PRIX FIXE MENU:

AS YOU TOUR OUR TOWN FROM ABOVE...DINE ON SOME OF OUR LOCAL FAVORITES

CINCINNATI CHILI 4 WAY

KENTUCKY BIBB LETTUCE WITH GERMAN HOT SLAW DRESSING

BABY BACK RIBS WITH MONTGOMERY INN SAUCE®

GRAETER'S® HAND MADE ICE CREAM

35 PP